

SUNDAY BRUNCH

BLOODY MARYS

PENINSULA

Vodka | Bloody Mary Mix
Olive Juice | Horseradish
Truffle & Blue Cheese
Stuffed Olives

SMOKE & HEAT

Vodka
Smoked Bloody Mary Mix
Piquillo Pepper | Chorizo

HAMPTON

Vodka | Heirloom Tomatoes
Capers | Heat
Shallot | Parsley
Pickled Peppers | Oyster

\$16

SEAFOOD

Scallop Ceviche

Traditional Lump
Crab Salad

Oysters on the Half Shell

Potted House-smoked Salmon

Taramasalata

Shrimp Cocktail

Snow Crab Claws

Lobster Waffle

BREAKFAST

BRAISED PORK BELLY

Charred Onions | Crispy Onions

FLAT BREAD

Arugula | Duck Egg | Prosciutto

AVOCADO TOAST

Radish | Egg

SHAKSHOUKA

Sunny-side Eggs | Oven-dried Tomatoes

Parsley | Roasted Peppers

LUNCH

ROASTED MARY'S CHICKEN

Sunchoke | Local Asparagus

BRANZINO

Tomatoes | Capers | Fennel salad

HOUSE SMOKED PASTRAMI LEG OF LAMB

White and Coriander Braised Sour Cabbage
Staphanie's House Cultured Clotted Cream Caraway

Garlic Ale Mustard | Salsa Verde

CHARRED CAESAR SALAD

Crispy Brussels Sprouts | Kale

PESTO ZITI

Parmesan Reggiano | Fried Zucchini

BOWLS

Fattoush | Couscous | Tabbouleh

DESSERT

A seasonal selection of delightful confections

Buffet \$85 per person

FREE-FLOW CHAMPAGNE BAR

Nicolas Feuillatte | Brut | NV

\$25

